

VISIT...

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In-N-OutŽ Double-DoubleŽ

This is a recipe for making what I believe is the best hamburger in the world. The secret to duplicating this and other fast-food burgers is getting the beef patties real thin...about 1/4 inch-thick. If you like, you can press the beef thin onto wax paper and freeze the patties ahead of time. This makes them easier to work with on the hot pan.

1 plain hamburger bun

1/3 pound ground beef

Dash salt

1 tablespoon Kraft Thousand Island dressing 1 large tomato slice (or 2 small slices) 1 large lettuce leaf

4 slices American cheese (Singles) -or- 2 slices real American cheese 1 whole onion slice (sliced thin) 1. Preheat a frying pan over medium heat.

2. Lightly toast the both halves of the hamburger bun, face down in the pan. Set aside.

3. Separate the beef into two even portions, and form each half into a thin patty slightly larger than the bun.
4. Lightly salt each patty and cook for 2-3 minutes on the first side.
5. Flip the patties over and immediately place two slices of cheese on each one. Cook for 2-3 minutes.
6. Assemble the burger in the following stacking order from the bottom up:

bottom bun

dressing

tomato

lettuce

beef patty with cheese

onion slice

beef patty with cheese

top bun.

Makes one hamburger.